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POPCORN POPPER INSTRUCTIONS



Let's Pop!

1. Before Plugging in machine make sure all switches are OFF. Install the machine on a level surface.
2. If not using Premeasured Popcorn Packages, take a moment and premeasure your ingredients. Each batch will require: 2oz Coconut Oil*, 6oz Popcorn kernels, and 1 Tablespoon Flavacol seasoning.
*Popcorn popped in coconut oil stays fresher longer and the kettle is easier to clean than with other oils.
3. Turn all switches ON.
4. Make a test pop with three kernels or corn and 1 oz of coconut oil. When kernels pop, that machine is ready for use.
5. Load premeasured popcorn, oil and seasoning into the kettle. Close the lids.
6. When corn has finished popping, dump kettle into lower warming tray.
7. Repeat cycle starting with step 5 until the desired amount of popcorn has been achieved. Always pop 3-5 consecutive batches for best popcorn results.
8. Never walk away from machine while popping. Never leave Kettle Heat switch ON when not popping.
9. On the final kettle of corn, it is a good idea to turn the Kettle Heat switch OFF just as the lids are forced open by the popping corn. This procedure saves electricity since the kettle has plenty of heat and eliminates smoke/odor from any oil residue that remains after you have stopped popping.
10. When finished popping for the day, turn all switches OFF. Allow the kettle to cool. Unplug machine before cleaning.
11. Using a damp cloth and mild detergent (dish soap), clean the outside and inside of the machine. Remove kernels. Wipe out the kettle and attached surfaces to remove oils.

Caution!

Always follow all posted safety messages on the machine.
To avoid severe burns, DO NOT TOUCH the kettle with it is hot!
Do not flood the cabinet with water during cleaning.
Never immerse the kettle in water.